Cooper ATKINS®

Accuracy to the Highest Degree

Foodservice Catalog 2014

techniCAL

eXpanding possibilities

Cooper-Atkins® Corporation

Since 1885, Cooper-Atkins has been a leading manufacturer of innovative measuring systems. We have a global reach and are a trusted source for reliable, high-quality thermometers, timers, hand-held temperature and humidity instruments and expert advice. The company continues to meet the needs of its customers by remaining focused on the education and promotion of important industry issues and providing the highest level of service and customer satisfaction!

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NAFEM

MADE IN U.S.A.

ServSafe®

nqa
ISO 9001
Registered
Quality Management

"We will continue to provide our dedicated customers with affordable solutions for every temperature measurement challenge - from bi-metal pocket tests to hand-held thermocouple units to our high-tech wireless temperature monitoring systems. When foodservice professionals are faced with temperature challenges they will continue to look to Cooper-Atkins to provide solutions tailored to the needs of their business."

Certified WBENC Women's Business Enterprise

Carol P. Wallace has been the President and CEO of Cooper-Atkins Corporation since 1994 and is recognized by the WBENC for leading a successful and thriving woman-owned corporation. The WBENC is the largest third-party certifier of businesses owned, controlled, and operated by women in the U.S.

HACCP Management Systems

HACCP Manager™

HACCP Manager™ Kit
Thermocouple Instrument/Kitchen Management Solution
Page 12-13

- *Eliminates manual record keeping and data logs*
- *Stores up to 3,000 temperatures and 300 menu items*
- *Transfer data easily between Handheld and PC*
- *Stores menus for easy recall*
- *Creates custom checklists*

We'd like to introduce you to our HACCP spokesman Chef Henri. Throughout the catalog look for ***Henri's Hints***. These call-outs feature key points about our products.

TempTrak® ENTERPRISE

TempTrak®
Wireless Monitoring Solution
Page 16

- *Unlimited points/locations*
- *Eliminates manual temperature logs*
- *Supports Wi-Fi and 900 MHz technology*
- *Hosting services available*

NOTIF EYE™ POWERED BY TEMPTRAK

NotifEye™
Cloud-based Wireless Monitoring
Page 14-15

- *Self installable & ready to use, out-of-the-box*
- *Online monitoring and notifications*
- *Data shared between webhost & computer*

Product Innovations

DPP800W

MAX™
Digital Pocket Test Thermometer
Page 4

- *Large EZ-read LCD screen*
- *IPX7 Waterproof rated/Dishwasher safe*
- *Antimicrobial additive*
- *Never needs adjustment*
- *Guaranteed Accurate for Life!*

9325

ValCup™
Thermometer Validation Cup
Page 5

- *Quickly validate the accuracy of thermometers*
- *Commercial dishwasher safe*
- *BPA-free acrylic*

2560

Digital Refrigerator/ Freezer Thermometer
Page 17

- *Large, easy to read display*
- *Min/Max/Reset feature*
- *NSF-certified*
- *Never needs adjustment*
- *Guaranteed Accurate for Life!*

PM180

Dual-Cool™
Panel Thermometer
Page 17

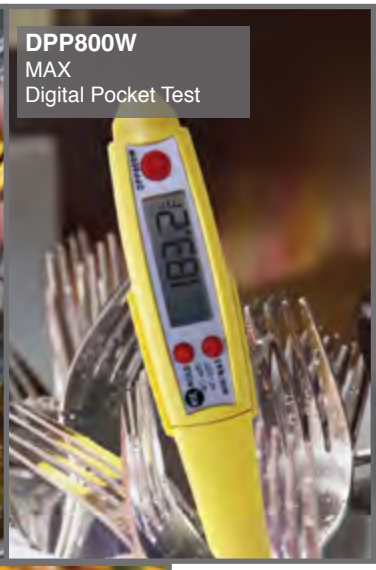
- *Monitor two locations simultaneously*
- *Hi/Lo alarm settings*
- *Min/Max temperature recall*
- *Interchangeable probes*

High-speed Digitals

The same innovative technology incorporated in our popular thermocouple instruments, used by the most sophisticated restaurant chains in the world, is also available in select digital thermometers. With settings stored in a non-volatile memory chip, field adjustment has become a thing of the past. We are so committed to ensuring the accuracy of our products that we guarantee them for life. Look for the logo on Cooper-Atkins' products and ask your local representative for more details.

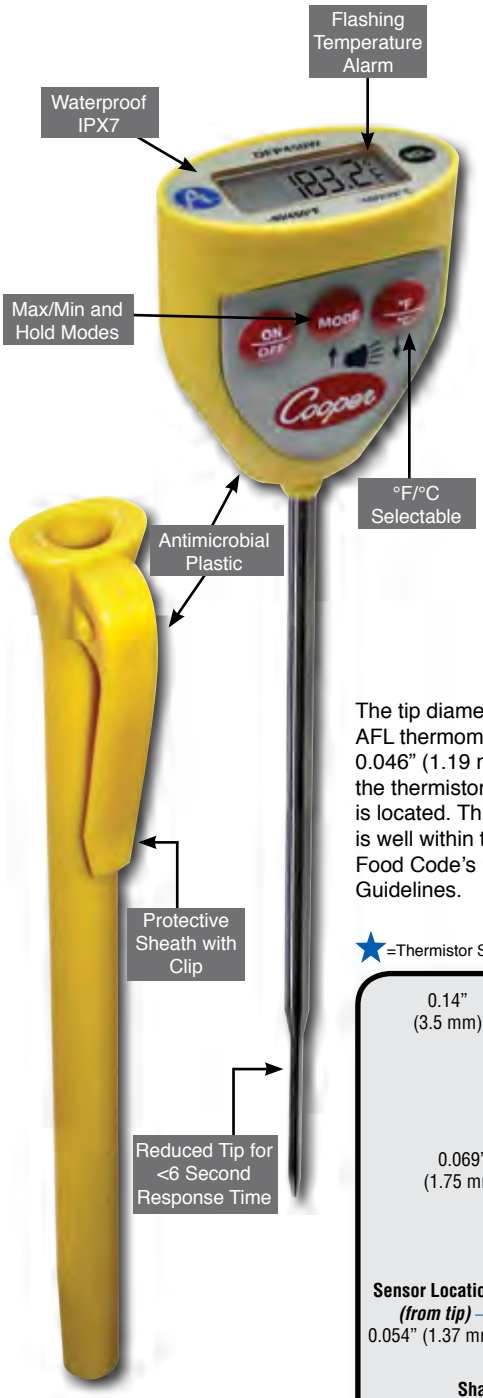
DFP450W
Digital Pocket Test with Temperature Alarm

DPP400W
Pen-style Digital Pocket Test

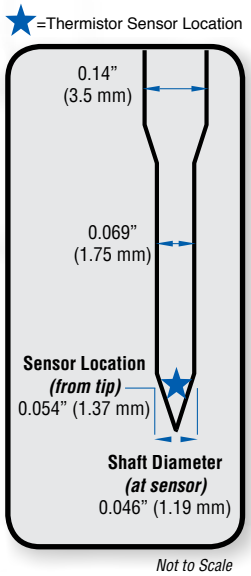


DPP800W
MAX Digital Pocket Test

TTM41
Coolit-Rite™ Cooling Validator monitors cooling time and temperature to ensure HACCP compliance



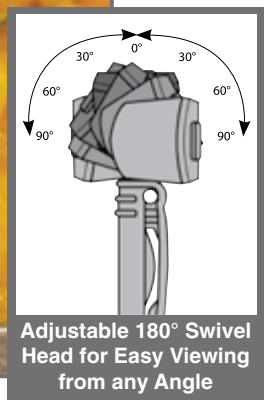
The tip diameter of our AFL thermometers is 0.046" (1.19 mm) where the thermistor sensor is located. This location is well within the FDA Food Code's recommended Guidelines.



Not to Scale

	DFP450W	DPP400W	DPP800W	TTM41	TTM41-10
Temperature Range:	-40° to 450°F (-40° to 232°C)	-40° to 392°F (-40° to 200°C)	-40° to 450°F (-40° to 232°C)	-4° to 302°F (-20° to 150°C)	-4° to 302°F (-20° to 150°C)
Accuracy:	±2°F (±1°C)	±2°F (±1°C)	±1°F (0.5°C)	±2°F (±1°C)	±2°F (±1°C)
Resolution:	0.1°	0.1°	0.1°	0.1°	0.1°
Response Time (in liquid):	<6 seconds	<6 seconds	<6 seconds	-	-
Stem Length:	4.75" (121 mm)	2.75" (70 mm)	4" (102 mm)	15" (381 mm)	10" (254 mm)
Power:	(1) 1.5V #LR44	(1) 1.5V #LR44	(1) 1.5V #LR44	(1) 1.5V #LR44	(1) 1.5V #LR44
Auto Off:	10 min.	10 min.	10 min.	-	-
Accurate for Life:	Yes	Yes	Yes	Yes	Yes
Water Resistance Rating:	IPX7 Dishwasher Safe	IPX7	IPX7 Dishwasher Safe	Water Resistant	Water Resistant
Antimicrobial Plastic:	Yes	Yes	Yes	Yes	Yes
Weight:	0.7 oz (20 g)	1 oz (28 g)	1 oz (28 g)	2 oz (56 g) w/clip	2 oz (56 g) w/clip
Regulatory Listings:	CE RoHS	CE RoHS	CE RoHS	CE	CE RoHS
Warranty:	Lifetime	Lifetime	Lifetime	Lifetime	Lifetime

Standard Digital Thermometers



Adjustable 180° Swivel Head for Easy Viewing from any Angle

DT300
Oval Style,
Digital Pocket Test

	DPS300-01	DT300
Temperature Range:	-40° to 302°F (-40° to 150°C)	-40° to 302°F (-40° to 150°C)
Accuracy:	±2°F (±1°C) from 32° to 212°F (-0° to 100°C) ±4°F (±2°C) all other ranges	±2°F (±1°C) from -10° to 212°F (-23° to 100°C) ±4°F (±2°C) all other ranges
Resolution:	0.1°	0.1°
Response Time:	<18 seconds	<20 seconds
Stem Length:	4.75" (121 mm)	4.625" (117 mm)
Power:	(1) 1.5V #LR44	(1) 1.5V #LR44
Auto Off:	10 min	-
Antimicrobial Plastic:	Yes	Yes
Weight:	1 oz (28 g)	0.5 oz (14 g)
Regulatory Listings:	CE RoHS	CE RoHS
Warranty:	1 Year	1 Year

Thermometer Validation

Using accurately calibrated thermometers is an essential component of any basic HACCP plan. Cooper-Atkins believes that every foodservice professional should implement validation testing into their regular routine to ensure their thermometers are accurate.

WATCH THE VIDEO

Calibration is a formal comparison of any item to a known standard that is of higher accuracy. The comparison is normally conducted under controlled environmental conditions and typically not done onsite. It is traceable to a known standard through an unbroken chain of comparison to the National Institute of Standards and Technology (N.I.S.T.).

Other manufacturers include an option for adjustment know as a calibration button on their thermometers. This allows the user to reset the expected error/accuracy drift in the thermometer that may have developed over time. While this may sound like a useful feature, if the conditions are not controlled accurately, it could introduce more error at critical test temperatures! **Cooper-Atkins' Accurate For Life** digital thermometers require no "field" adjustment of calibration settings, which eliminates the risk of introducing error into the instrument.

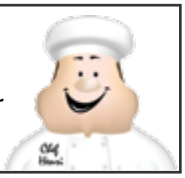
Validation is a quick, less formal comparison of any item against a single temperature point. When validating thermometers, it is usually by means of a single test point such as an ice bath (32°F/0°C). It can be performed regularly onsite, and is a confirmation that the instrument is accurate to within acceptable tolerances.

Periodic checking of thermometer accuracy is recommended as standard practice to satisfy certain governmental regulations. Over its lifetime, the digital thermometer may exhibit some minor accuracy shift, due in part to environmental variations, and in part to normal aging of the components used. **Cooper-Atkins' ValCup™** was designed to accurately validate all types of thermometers quickly and easily. Just follow the simple directions printed on the cup and insert your thermometer for fast results.

Validate the accuracy of your thermometer with our easy-to-use ValCup™. Just fill with crushed ice, add water, insert thermometer and validate.

Save money and time by not using disposable cups!

Henri's Hint
When creating an ice bath, use crushed, not cubed ice. Tests show that using cubed ice can result in an ice bath with a baseline temperature higher than 32°F (0°C), which may result in a false reading.



9325
ValCup™

EconoTemp™ Thermocouple Instruments & Kits

The EconoTemp's™ slim line design sits nicely in the palm of your hand and provides an ergonomic grip. The removable rubber boot provides superior impact resistance and withstands multiple drops from six feet onto a cement floor. The rubber boot also has molded tabs on the side to hold and store most needle probes. The EconoTemp™ is an ideal transitional instrument from the digital pocket test. It has greater speed and flexibility with interchangeable probes. Food safety kits include instruments and probes recommended by foodservice professionals and can be made to order. Let us build a specialized kit for you!

32311-K
with 50336-K DuraNeedle Probe

93230-K
with 50336-K DuraNeedle Probe and wall mount

5-Year Instrument Warranty

Any instrument which proves to be defective in material or workmanship within five years of original purchase will be repaired or replaced without charge upon receipt. This Limited Warranty does not cover damage in shipment or failure caused by tampering, obvious carelessness or abuse, and is the purchaser's sole remedy.

	32311-K	32322-K
Temperature Range:	-40° to 500°F (-40° to 260°C)	-40° to 1000°F (-40° to 538°C)
Instrument Accuracy:	±1°F (±0.5°C)	±1°F (±0.5°C)
Resolution:	1°	0.1° up to 495°F (257°C)
Housing:	ABS	ABS
Power:	(3) 1.5V AAA	(3) 1.5V AAA
Battery Life:	4500 hours	4500 hours
Auto Off:	10 min.	10 min.
Weight:	6 oz (170 g)	6 oz (170 g)
Regulatory Listings:	CE NSF RoHS	CE RoHS
Warranty:	5 Year	5 Year

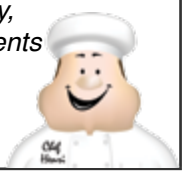
93233-K
EconoTemp™ Kit
- 32311-K Instrument
- 50012-K Surface-angled Bell Probe
- 50306-K Oven/Freezer Probe
- 50336-K DuraNeedle Probe
- 9368 Wall-mount Bracket
- 14235 Medium Case
  - Weight: 2 lb 3 oz (851 g)

93230-K
EconoTemp™ Combo Pack
- 32311-K Instrument
- 50336-K DuraNeedle Probe
- 9368 Wall-mount Bracket

Direct Connect Probe Allows for Single-handed Operation!

94020-K
EconoTemp™ Single-handed Combo Pack
- 32311-K Instrument
- 50337-K Direct Connect DuraNeedle Probe
- 9368 Wall-mount Bracket

Henri's Hint
For maximum versatility, EconoTemp™ Instruments are compatible with all Type K thermocouple probes.



AquaTuff™ Thermocouple Instruments

Cooper-Atkins' line of hand-held thermocouple instruments continues the proud heritage of products designed and manufactured in an ISO 9001:2008 registered facility in the USA. The powerful microprocessor in Cooper-Atkins' thermocouple instruments delivers speed and reliability and has a unique memory that stores the calibration settings and will never need recalibration. The AquaTuff™ Series Thermocouple Instruments are highly accurate, NIST traceable and most importantly, as the AquaTuff™ name implies, is IPX7 waterproof rated for greater reliability and durability in harsh environments. The non-Wrap&Stow™ enclosure design allows for maximum versatility, and can be used with any Type K thermocouple probe.

	35100-K	35200-K
Temperature Range:	-100° to 999°F (-73° to 537°C)	-100° to 999°F (-73° to 537°C)
Instrument Accuracy:	±0.5°F (±0.3°C)	±0.5°F (±0.3°C)
Resolution:	0.1°	0.1°/1° selectable
Housing:	ABS Plastic	ABS Plastic
Hold:	-	Yes
Backlight:	-	Yes
Power:	(2) 1.5V AAA	(2) 1.5V AAA
Battery Life:	1800 hours	1800 hours
Auto Off:	10 min.	10 min.
Replacement Item For:	38653-K 38658-K	39658-K
Weight:	5 oz (142 g)	5 oz (142 g)
Regulatory Listings:	CE NSF RoHS	CE NSF RoHS
Warranty:	5 Year	5 Year

35100-K
AquaTuff™
Thermocouple Instrument

Easy twist-open battery hatch

IPX7 Waterproof

The AquaTuff™ thermocouple instruments are IPX7 waterproof rated and durable for harsh environments. An IPX7 reading means the instrument can be submerged in 1 meter of water for 30 minutes without water damage occurring.

35200-K
AquaTuff™
Thermocouple Instrument

The non-Wrap&Stow enclosed design instruments are compatible with all Type K thermocouple probes for maximum versatility.

93970-K
AquaTuff™ Thermocouple Kit
- 35200-K Instrument
- 50012-K Surface Angled Bell Probe
- 50306-K Air/Oven Probe
- 50335-K Needle Probe
- 14235 Medium Case
  - Weight: 1 lb 14 oz (907 g)

AquaTuff™ Wrap&Stow™ Thermocouple Instruments

Wrap&Stow™ designs are available with a unique, cable storage channel so that the heavy duty, patented probe can be stored safely alongside the unit housing. The Wrap&Stow™ insertion probe is factory-calibrated with the instrument for a higher degree of total system accuracy.

	35132	35135	35140	35232	35235	35240	35340
Probe Included:	DuraNeedle	Bell Surface	MicroNeedle	DuraNeedle	Bell Surface	MicroNeedle	MicroNeedle
Temperature Range:	-100° to 500°F (-73° to 260°C)	-100° to 500°F (-73° to 260°C)	-100° to 500°F (-73° to 260°C)	-100° to 500°F (-73° to 260°C)	-100° to 500°F (-73° to 260°C)	-100° to 500°F (-73° to 260°C)	-100° to 500°F (-73° to 260°C)
Accuracy:	±0.9°F (±0.5°C) **total system accuracy**	±0.5°F (±0.3°C)*	±0.9°F (±0.5°C) **total system accuracy**	±0.9°F (±0.5°C) **total system accuracy**	±0.5°F (±0.3°C)*	±0.9°F (±0.5°C) **total system accuracy**	±0.9°F (±0.5°C) **total system accuracy**
Resolution:	0.1°	0.1°	0.1°	0.1°/1° selectable	0.1°/1° selectable	0.1°/1° selectable	0.1°
Housing:	ABS Plastic	ABS Plastic	ABS Plastic	ABS Plastic	ABS Plastic	ABS Plastic	ABS Plastic
Hold:	No	No	No	Yes	Yes	Yes	-
Backlight:	No	No	No	Yes	Yes	Yes	-
Power:	(2) 1.5V AAA	(2) 1.5V AAA	(2) 1.5V AAA	(2) 1.5V AAA	(2) 1.5V AAA	(2) 1.5V AAA	(2) 1.5V AAA
Battery Life:	1800 hours	1800 hours	1800 hours	1800 hours	1800 hours	1800 hours	1800 hours
Auto Off:	10 min.	10 min.	10 min.	10 min.	10 min.	10 min.	10 min.
Weight:	7 oz (199 g)	8 oz (227 g)	7 oz (199 g)	7 oz (199 g)	8 oz (227 g)	7 oz (199 g)	7 oz (199 g)
Regulatory Listings:	CE RoHS	CE RoHS	CE RoHS	CE RoHS	CE RoHS	CE RoHS	CE RoHS
Warranty:	5 Year	5 Year	5 Year	5 Year	5 Year	5 Year	5 Year

*** Accuracy specification for instrument only.**

35132
AquaTuff™ Wrap&Stow™ Thermocouple Instrument with DuraNeedle Probe

35235
AquaTuff™ Wrap&Stow™ Thermocouple Instrument with Surface Probe

35340
AquaTuff™ Wrap&Stow™ ITS™ Thermocouple Instrument with MicroNeedle Probe

Instrument with ITS™ and Memory Storage

The Intelligent Temperature Stabilization (ITS™) feature, on the 35340 AquaTuff™ Wrap&Stow™ ITS™ Thermocouple, prevents the temperature from being displayed until the final stabilized temperature is reached. While in the ITS mode, you have the option of recording the stabilized temperature into the 35340 memory. The memory can store up to 250 readings, which can then be reviewed by scrolling up or down.

Infrared Thermometers

Non-contact infrared thermometers provide an immediate surface temperature. Simply point the infrared (some available with a visible laser) directly at an area to obtain its temperature. Infrared thermometers are perfect for measuring items in display cases, salad bars, and buffets without touching the food or causing cross-contamination. They are also ideal for checking moving machinery, pipes and overhead equipment in any kitchen or cafeteria.

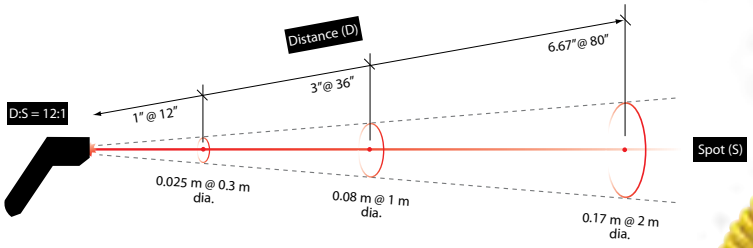
462
Slim-Line Infrared

481
DualTemp2 Infrared with RTD Probe

412
Gun-style Infrared
with thermocouple jack

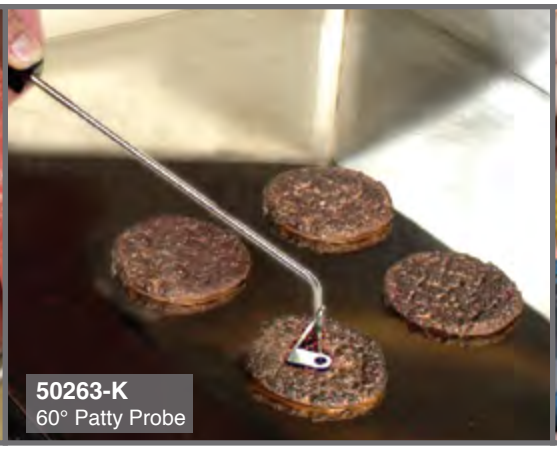
Models 480 and 481 come with an insertion probe to obtain internal food temperatures. Model 412 accepts any Type K thermocouple probe

D:S (Distance to Spot Ratio)
The further away from the object, the larger the surface area measured. Optical resolution is expressed as a ratio of the distance to the resolution spot divided by the diameter of the spot.



	412	462	470	480	481
Temperature Range:	Infrared -76° to 932°F (-60° to 500°C) Type K Thermocouple Jack -83° to 1999°F (-64° to 1400°C)	-40° to 536°F (-40° to 280°C)	-27° to 428°F (-33° to 220°C)	Infrared -27° to 428°F (-33° to 220°C) Probe -67° to 626°F (-55° to 330°C)	Infrared -40° to 536°F (-40° to 280°C) Probe -40° to 392°F (-40° to 200°C)
Infrared Accuracy :	Infrared ±4°F (±2°C)	Infrared ±2°F (1°C)	Infrared ±3.6°F (±2°C)	Infrared ±4°F (±2°C)	Infrared ±2°F (±1°C)
Probe Accuracy :	Thermocouple Jack ±2°F (±1°C)	-	-	Thermocouple Probe ±2°F (±1°C)	RTD Probe ±1°F (0.5°C)
Resolution:	0.1° 1°F/°C above 200°F	0.1° 1°F/°C above 230°F	0.1° 1°F above 200°F	0.1° 1°F above 200°F	0.1°
Ambient Operating Range:	32° to 122°F (0° to 50°C)	32° to 122°F (0° to 50°C)	32° to 122°F (0° to 50°C)	32° to 122°F (0° to 50°C)	32° to 122°F (0° to 50°C)
Laser:	Single Dot	Single Dot	-	-	Illumination Beam
Distance to Spot (D:S):	12:1	6:1	1:1	1:1	3:1
Emissivity:	0.95 default Adjustable from 0.10 to 1.0	Preset at 0.97	Preset at 0.95	0.95 Default, Adjustable from 0.10 to 1.0	Preset at 0.97
Power:	(2) 1.5V AAA	(1) 9V battery	(1) #CR2032	(1) #CR2032	(1) 9V battery
Battery Life:	180 Hours	12 Hours	40 Hours	40 Hours	100 Hours
Auto Off:	60 sec.	7 sec.	15 sec.	15 sec.	20 sec.
Weight:	6 oz (170 g)	5 oz (142 g)	1 oz (28 g)	2.5 oz (72 g)	6 oz (170 g)
Regulatory Listings:	CE RoHS	CE RoHS	CE RoHS	CE RoHS	CE NSF RoHS
Warranty:	1 Year	1 Year	1 Year	1 Year	1 Year

Thermocouple Probes



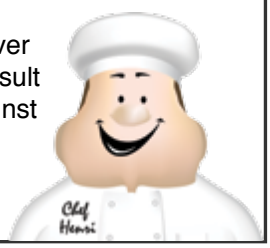
Cooper-Atkins' thermocouple probes are the most extensive line you will find in the foodservice industry. We produce different types of probes for all kinds of temperature measuring applications, from internal food to equipment surface temperatures. We build all of our probes at our Headquarters in Connecticut, so you can rely on Cooper-Atkins to custom design and manufacture a probe for your specific needs. All our probes are manufactured in an ISO 9001:2008 facility.

Insertion/ Needle Probes	31901-K	50207-K	50208-K	50209-K	50263-K	50335-K	50336-K
Description	Needle Probe	Direct Connect MicroNeedle Probe Chisel Tip	Fry Vat Probe	MicroNeedle Probe	60° Patty Probe w/ 3/16" (4.76 mm) Depth Indicator (other angles available)	Needle Probe (other sizes available)	DuraNeedle Probe
Temperature Range:	-40° to 400°F (-40° to 205°C)	-100° to 500°F (-73° to 260°C)	-40° to 400°F (-40° to 205°C)	-100° to 500°F (-73° to 260°C)	-100° to 500°F (-73° to 260°C)	-40° to 500°F (-40° to 260°C)	-40° to 500°F (-40° to 260°C)
Max Tip Temperature:	400°F (205°C)	500°F (260°C)	400°F (205°C)	500°F (260°C)	500°F (260°C)	500°F (260°C)	500°F (260°C)
Max Cable Temperature:	400°F (205°C)	-	400°F (205°C)	176°F (80°C)	176°F (80°C)	176°F (80°C)	176°F (80°C)
Response Time (in liquid):	4 seconds	1 second	8 seconds	1 second	1 second	4 seconds	2 seconds
Shaft Length:	4" (102 mm)	3.75" (95 mm)	7.3" (185 mm)	3.5" (89 mm)	8" (203 mm)	4.5" (114 mm)	6" (152 mm)
Cable Length Max Extended:	24" (610 mm)	Direct Connect No Cable	30" (762 mm) w/ Flexible Armored Cable	48" (1.2 m)	48" (1.2 m)	48" (1.2 m)	48" (1.2 m)
Accuracy:	± 1°F	± 1°F	± 1°F	± 1°F	± 1°F	± 1°F	± 1°F
Warranty:	1 Year	1 Year	1 Year	1 Year	1 Year	1 Year	1 Year

Surface Probes	50012-K	50014-K	50318-K
Description	Bell Surface Probe	Weighted Griddle Probe	Ceramic Tip Surface Probe
Temperature Range:	-40° to 500°F (-40° to 260°C)	-40° to 500°F (-40° to 260°C)	-40° to 1202°F (-40° to 650°C)
Max Tip Temperature:	500°F (260°C)	500°F (260°C)	1202°F (650°C)
Max Cable Temperature:	176°F (80°C)	400°F (205°C)	176°F (80°C)
Response Time (on oiled surface:	4 seconds	2 seconds	1 second
Shaft Length:	4.5" (114 mm)	-	4" (102 mm)
Cable Length Max Extended:	48" (1.2 m)	30" (762 mm) w/ Flexible Armored Cable	48" (1.2 m)
Weight:	5 oz (142 g)	2 lb (907 g)	5 oz (142 g)
Warranty:	1 Year	1 Year	1 Year

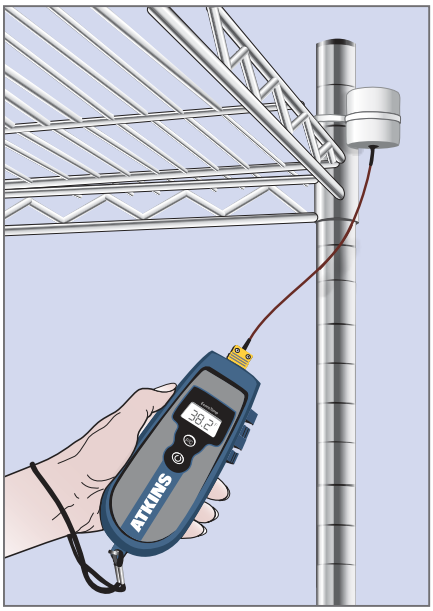
For our extensive line of probes please refer to our ATKINS Thermocouple Instrument & Probe Catalog #67-1240.

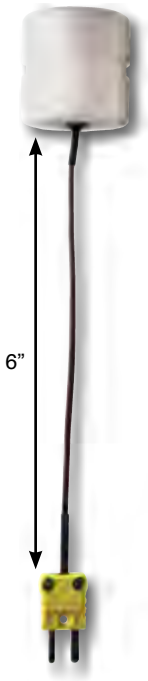
Henri's Hint
The Total System Accuracy (instrument and probe accuracy combined) over the entire range is a result of rigorous testing against established standards using NIST-traceable equipment.



Thermocouple Probes & Accessories

52048-K
Thermocouple Solid Simulator
Simulates food product temperature.
Mounted with a cable-tie.





Air Probes	39032-K	39138-K	50306-K	52048-K
Description	Handheld Air Probe	Bare Tip Probe	Oven/Freezer Probe	Solid Product Simulator
Temperature Range:	-328° to 400°F (-200° to 205°C)	-328° to 400°F (-200° to 205°C)	-100° to 600°F (-73° to 316°C)	-40° to 180°F (-40° to 82°C)
Max Tip Temperature:	400°F (205°C)	400°F (205°C)	600°F (316°C)	180°F (82°C)
Max Cable Temperature:	400°F (205°C)	400°F (205°C)	600°F (316°C)	400°F (204°C)
Response Time:	11 seconds 5m/sec. air steam	1 sec. liquids 7 sec. 5m/sec. air	1 second liquid 10 sec. 5 m/sec. air	Up to 2 hours to stabilize
Shaft Length:	4” (102 mm)	-	2.125” (54 mm)	1.5” (38 mm)
Cable Length Max Extended:	36” (914 mm)	36” (914 mm)	43” (1.1 m) w/ Stainless Steel Overbraid	6” (152 mm)
Weight:	1 oz (28 g)	1 oz (28 g)	1 oz (28 g)	2.5 oz (71 g)
Warranty:	1 Year	1 Year	1 Year	1 Year

9150
Probe Wipes - Box
- 200 individual foil-wrapped wipes
- Packet Size: 2” x 2” (51 mm x 51 mm)

From left to right:
50306-K Air/Oven Probe
50335-K Insertion Probe
50337-K DuraNeedle Direct Connet Probe
50210-K MicroNeedle Direct Connect Probe
50209-K MicroNeedle Probe
50012-K Bell Surface Probe

NEW

9391
Wire Rack & Cup
- Holds Thermocouple
- Storage cup holds pocket tests

HACCP Manager™ System

The planning and training involved in a paper-based HACCP food safety program is laborious, costly and can be a burden to your business.

The HACCP Manager™ system is the perfect solution!

- Replaces manual data collecting
- Saves the user time and money
- Decreases training times
- Increases employee accountability
- Custom menus and checklist storage
- Software and firmware updates via the web
- Real-time, color-coded alerts
- Identifies corrective actions for failed results
- Generates automated reports
- Exception based filtering
- Export reports to PDF and Excel format
- Ensures food is safe and improves health inspection scores

The Handheld is a portable data-collecting instrument designed to simplify the gathering of temperatures, manage standard checklist processes and document corrective actions.

HACCP Manager with 50209-K MicroNeedle Probe *(see page 10)*

HACCP Manager with 52048-K Solid Simulator Probe *(see page 11)*

HACCP Manager™

SPECIFICATIONS

Handheld (37100)/Wi-Fi Handheld (37500)

- **Temperature Range: -99.9° to 999.9°F (-73.2° to 537.7°C)**
- **Accuracy: ±1°F (±0.5°C)**
- **Stores up to 3,000 temperatures and 300 menu items**
- **Stores 1500 checklist records (150 questions)**
- **Water resistant**
- **ABS Plastic with protective rubber boot**
- **Accepts all Type K thermocouple probes**
- **NIST traceable**
- **Rechargeable lithium ion battery**
- **5-year warranty**

HACCP Manager™ System

SYSTEM OVERVIEW

The HACCP Manager software application provides a way to program the Handheld to collect HACCP temperature data and perform checklist audits. The database functions as a way to store, analyze and report the collected information.

HACCP MANAGER
Web Application

- Manage data from multiple locations
- Customize advanced permission settings for multiple users
- Create global default menus and checklists for multiple locations to download and use

HACCP MANAGER – KIT OPTIONS

The HACCP Manager Kit provides the software, hardware and interface for the collecting, reporting, analyzing and storing of product temperature records and checklist documentation. **All kits come with the 50209-K MicroNeedle Probe, 9383 USB Cable and 9382 Battery Charger.**

93710
HACCP Manager™ Solo Kit

- 37100 Handheld
- 9384 Software CD-ROM

Works as a standalone system with software residing on a local PC*.

**Not Mac Compatible*

93751
HACCP Manager™ Net Kit

- 37100 Handheld
- 10450 Software License

Networked software application and database is accessed via the internet.

93755
HACCP Manager™ Wi-Fi Kit

- 37500 Wi-Fi Handheld
- 10450 Software License

Networked software application and database is accessed via the internet. The Handheld is designed to transmit data via Wi-Fi hotspots.

NotifEye™ Cloud-based Wireless Monitoring

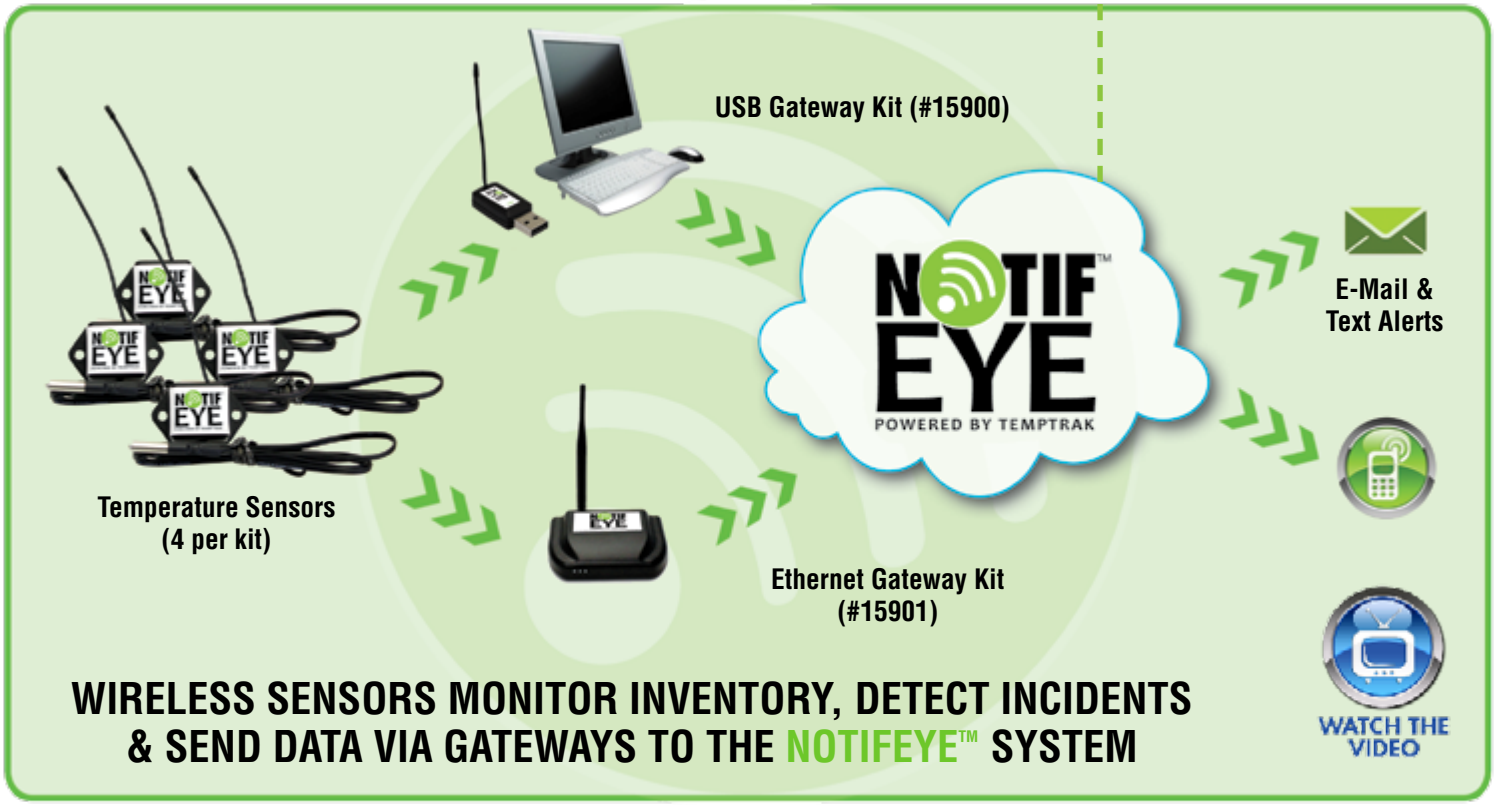
The NotifEye™ cloud-based temperature monitoring and notification system increases operating efficiencies and monitors indoor air quality. It is a low-cost wireless solution that is self-installable and ready to use out-of-the-box. The system has a wireless range of 250-300 ft and offers unlimited sensor data storage. Data is accessible via the internet.

The hardware is available as two different kits, **USB Gateway** or **Ethernet Gateway**, both including 4 Temperature Sensors and 2 years of web-hosting. Additional hardware can be purchased separately.

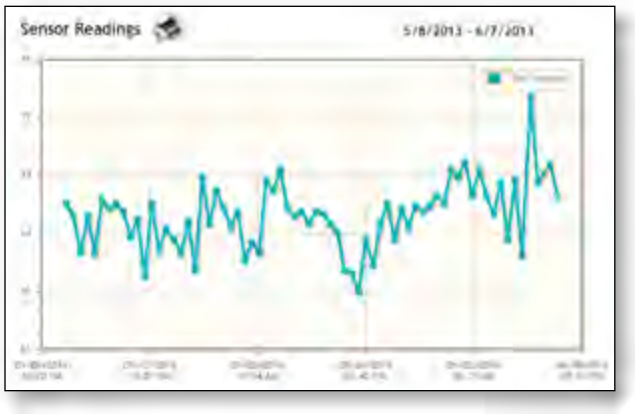
- **Self-installable**
- **Ready to Use Out-of-the-box**
- **Instant Alerts**
- **Expandable Solutions**

NotifEye Portal Screenshot

HOW IT WORKS



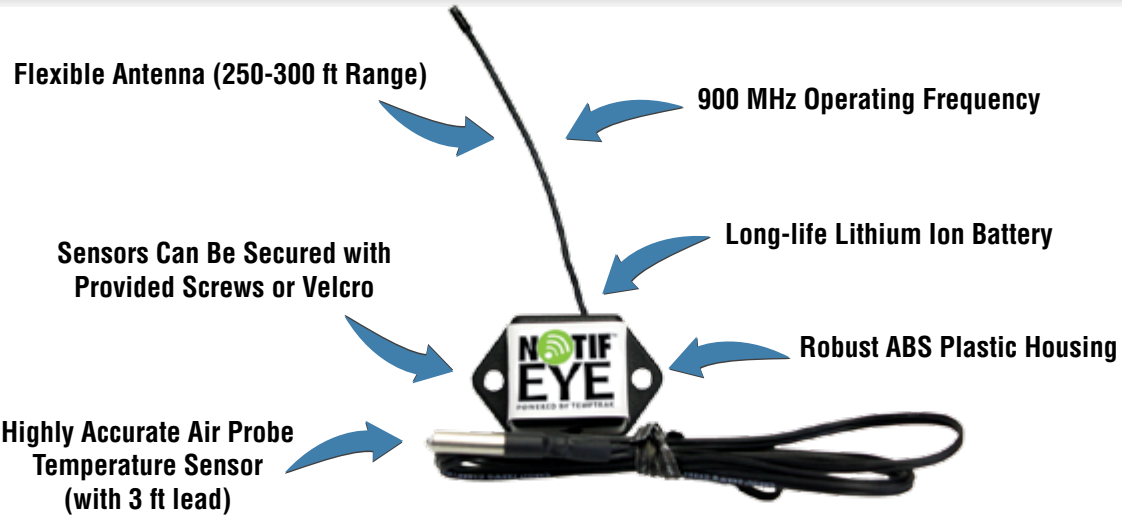
WIRELESS SENSORS MONITOR INVENTORY, DETECT INCIDENTS & SEND DATA VIA GATEWAYS TO THE NOTIFEYE™ SYSTEM



The NotifEye system allows users to choose a specific date range and have the sensor data within that range generated into a graph. The graphs are printable via the on-screen icon. *(Shown on left)*

NotifEye sensor data can also be exported for selected date ranges. A .csv file will be downloaded to the users default download directory and can be opened in any spreadsheet editing program like Microsoft Excel.

NotifEye™ Cloud-based Wireless Monitoring


Flexible Antenna (250-300 ft Range)
900 MHz Operating Frequency
Long-life Lithium Ion Battery
Sensors Can Be Secured with Provided Screws or Velcro
Robust ABS Plastic Housing
Highly Accurate Air Probe Temperature Sensor (with 3 ft lead)
NOTIF EYE

#15100 Temperature Sensor Specifications	#15120 Humidity Sensor Specifications
Temperature Range: -40° to 257°F (-40° to 125°C)	Relative Humidity Range: 0-100% RH
Accuracy: ±1.8°F (±1°C)	Accuracy: ±2% under normal conditions (50-90% RH)
Ambient Operating Range: 20° to 140°F (-7° to 60°C)	
Communication: RF 900 MHz, Antenna: 4" high-gain whip antenna	
Sensor Range: 250-300 ft non-line-of-sight (actual range may vary depending on environment)	
Power: Replaceable 3.0 V Lithium Ion coin cell battery	
Battery Life: 2-3 years at 2-hour heartbeat (battery life determined by sensor reporting frequency and other variables)	
1-year warranty	

SENSOR FEATURES:

- Basic Sensor Configurations (Name Sensor, Set Heartbeat, Select Unit of Measurement)
- Advanced Sensor Configurations (Recovery Attempts, Inactivity Alerts, Sub Heartbeat Assessments)
- Sensor Configuration by Group
- Sensor Grouping by Gateway, Type or Status
- Unlimited Number of Networks, Sensors, Gateways and User Supported
- Sensor Mapping Tool (Visual Placement)
- Data Reports and Sensor History Storage
- Visual Charts and Exports
- Extend the sensor range by up to 50% with a Repeater

ALERT FEATURES:

- On-screen Alerts and Notifications (Single User or Multiple Recipients)
- Notifications via Email and SMS Text
- Permission-based Access Control and Reporting
- List of Recent Alerts for Individual Sensors

15502
Repeater

Extends the sensor range by up to 50%

#15501 Ethernet Gateway Minimum System Requirements	#15500 USB Gateway Minimum System Requirements
• Internet Access via Ethernet Port • PC/MAC Compatible • 115V Outlet	• An Available USB Port • Windows 8, 7 and Vista • 10 MB Free Disk Space • ASP.NET 3.5 • Computer Must be Left ON for Data Transfer to Occur ***Not Windows XP or MAC Compatible**

View the NotifEye™ Online System and Live Data!

Log Into: www.notifeyewireless.com – User Name: demo/Password: demo2013

WATCH THE VIDEO

TempTrak® ENTERPRISE

The Wireless Monitoring Solution for Foodservice Professionals

All Equipment. All Locations. One Platform.

Proper receiving, storing, holding, and monitoring of temperatures are vital in preventing bacterial growth in foods, and accurate reporting and logging of data is now a standard measure to ensure HACCP compliance. TempTrak Enterprise by Cooper-Atkins offers 24/7 monitoring of temperature, humidity, door open/close, etc, eliminating the need for labor-intensive manual temperature logs.

Sensors wirelessly transmit real-time data to an on-site or remote computer and provides reports for trend analysis, historical data files and documentation of corrective actions. When preset ranges are exceeded, instantaneous alerts are sent to any computer or mobile device. To make sure no alert goes unanswered, optional escalation levels can be configured when notifications are not acknowledged. This system allows a facility to monitor an unlimited number of points in an unlimited number of buildings with one piece of software! When looking for a proven wireless system, facilities turn to TempTrak, currently monitoring over 100,000 pieces of equipment in over 1,200 locations worldwide!

TempTrak monitors all types of equipment including: walk-ins, reach-ins, salad bars, open air display cases, dish machines, meal delivery carts, hot holding cabinets, and many more!

TempTrak Can Go Wherever You Go!

Refrigerator/Freezer Thermometers

	2560	25HP-01	330	335-01	535-01	PM180
Temperature Range:	-22° to 122°F (-30° to 50°C)	-20° to 80°F (-29° to 27°C)	-40° to 120°F (-40° to 50°C)	-40° to 80°F (-40° to 25°C)	-20° to 120°F (-30° to 50°C)	-25° to 180°F (-32° to 82°C)
Accuracy:	±1°F (0.5°C)	±2°F (±1°C)	±2°F (±1°C)	±2°F (±1°C)	±5°F (±2°C)	±2°F (±1°C)
Housing Material:	Antimicrobial Plastic	Stainless Steel	Food Grade Plastic	Stainless Steel	Plastic	Plastic
Dimensions:	3.562" x 1.25" x 3.5" (90 mm x 32 mm x 89 mm)	2.375" x 1.5" x 3" (60 mm x 38 mm x 76 mm	0.625" x 0.25" x 4.25" (16 mm x 6.4 mm x 108 mm)	4.75" x 0.875" x 1.125" (121 mm x 22 mm x 29 mm)	2" (51 mm)	5" x 3.75" x 0.875" (127 mm x 95 mm x 22 mm)
Lens Material:	Food Grade Polycarbonate	Glass	-	Food Grade Polycarbonate	Plastic	-
Weight:	1.5 oz (43 g)	1.5 oz (43 g)	0.25 oz (7 g)	1 oz (28 g)	0.5 oz (14 g)	5 oz (142 g)
Regulatory Listings:	CE NSF RoHS	NSF	NSF	NSF	-	CE RoHS
Warranty:	Lifetime	1 Year	1 Year	1 Year	1 Year	1 Year

2560
Digital Refrigerator/ Freezer Thermometer

The 2560 is a low temperature digital thermometer designed to hang or stand within the food zone inside cold storage cabinets. Cable-ties included for added mounting security.

PM180
Dual-Cool™ Panel Thermometer

The Dual-Cool Cooper-Atkins' first dual temperature panel thermometer with interchangeable probes, Min/Max alarm settings and Hi/Lo temperature recall. Equipped with user-adjustable settings, it can simultaneously measure temperatures within two separate storage environments or two locations inside of the same reach-in, walk-in or hot-holding cabinet.

PM180-01
- PM180 Panel Thermometer
- 2013 Air Probe
- 2113 Solid Simulator Probe

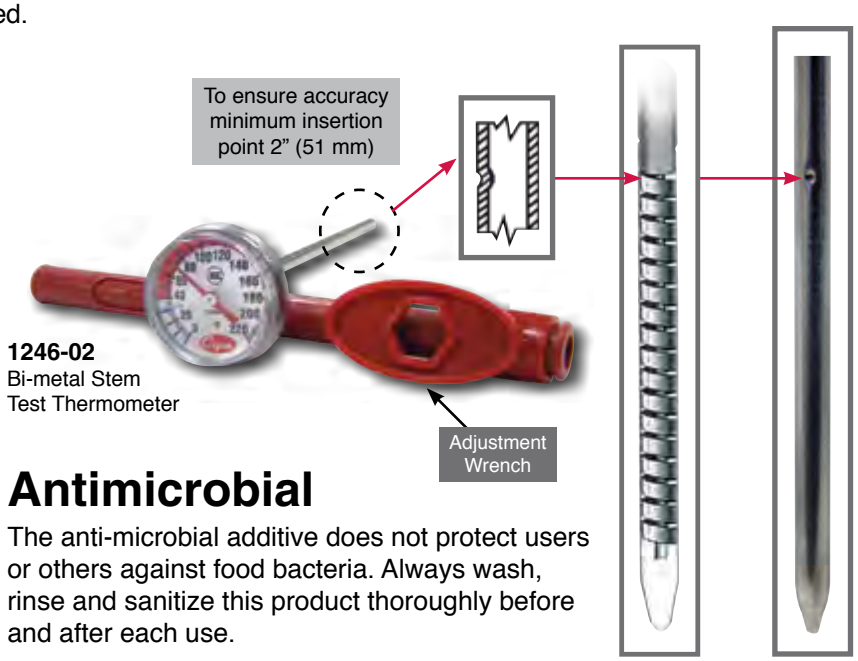
PM180-02
- PM180 Panel Thermometer
- (2) 2013 Air Probes

PM180-03
- PM180 Panel Thermometer
- (2) 2113 Solid Simulator Probes

Bi-metal Insertion Thermometers

The Cooper-Atkins' bi-metal pocket test thermometers have an external dimple on the stem to indicate the minimum insertion point. The 1246 Series is not recommended for thin, delicate foods such as hamburger patties, seafood and pork chops. The bi-metal pocket tests have a magnifying lens for improved reading and a pocket sheath with adjustment wrench, made with antimicrobial plastic. Our 1246-02 dials have a blue indicator mark at 32° (freezing point) for ease of adjustment and a HACCP danger zone highlighted in red.

	1246-01 1246-01C	1246-02 1246-02C	1246-03 1246-03C
Temperature Range:	-40° to 180°F (-40° to 80°C)	0° to 220°F (-20° to 100°C)	50° to 550°F (10° to 285°C)
Accuracy:	±2°F (±1°C)	±2°F (±1°C)	±5°F (±3°C)
Housing Material:	Stainless Steel	Stainless Steel	Stainless Steel
Dial Diameter:	1" (25 mm)	1" (25 mm)	1" (25 mm)
Stem Diameter:	0.140" (3.5 mm)	0.140" (3.5 mm)	0.140" (3.5 mm)
Stem Length:	5" (127 mm)	5" (127 mm)	5" (127 mm)
Lens Material:	Magnifying Polycarbonate	Magnifying Polycarbonate	Magnifying Polycarbonate
Antimicrobial Plastic:	Yes Sheath Only	Yes Sheath Only	Yes Sheath Only
Weight:	0.5 oz (14 g)	0.5 oz (14 g)	0.5 oz (14 g)
Regulatory Listings:	NSF	NSF	NSF
Warranty:	1 Year	1 Year	1 Year



1246-02
Bi-metal Stem
Test Thermometer

Antimicrobial

The anti-microbial additive does not protect users or others against food bacteria. Always wash, rinse and sanitize this product thoroughly before and after each use.

2237-04
1.75" Dial Espresso Milk Frothing Thermometer

1246-02
Ice Slurry Adjustment

	322-01	1236-70	2237-04/04C
Temperature Range:	200° to 400°F (90° to 200°C)	0° to 220°F	0° to 220°F (-10° to 104°C)
Accuracy:	±5°F	±2°F	±2°F (±1°C)
Housing Material:	Stainless Steel	Stainless Steel	Stainless Steel
Dial Diameter:	2.5" (64 mm)	1" (25 mm)	1.75" (178 mm)
Stem Diameter:	0.190" (4.8 mm)	0.140" (3.6 mm)	0.15" (3.8 mm)
Stem Length:	6" (152.4 mm) w/ vessel clip	5" (127 mm)	7" (178 mm) w/ vessel clip
Lens Material:	Glass	Magnifying Polycarbonate	Magnifying Polycarbonate
Weight:	2 oz (57 g)	0.5 oz (14 g)	1 oz (28 g)
Regulatory Listings:	NSF	NSF	NSF
Warranty:	1 Year	1 Year	1 Year

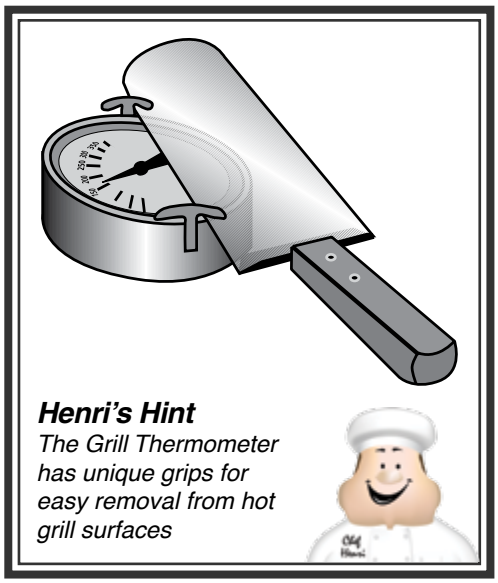
322-01
Candy/Jelly/Deep-Fry
Thermometer

1236-70
1" Dial Espresso/
Cafe Thermometer

Bi-metal Insertion/Cooking Thermometers

Protecting food during the preparation process is extremely important. When working with potentially hazardous foods you need to make sure it spends less than 4 hours in the “Danger Zone” between 41°F and 135°F (5°C - 57°C). Food exposed to this temperature for too long is not safe to consume. The final cooking temperature should always be tested with a thermometer, never just by looking at or touching the food.

	323	2238-06	2238-14	3270-05
Temperature Range:	120° to 200°F (49° to 93°C)	0° to 220°F (-10° to 100°C)	50° to 550°F (20° to 280°C)	50° to 550°F (10° to 285°C)
Accuracy:	±2°F (±1°C)	±2°F (±1°C)	±5°F (±2.5°C)	±10°F (±5°C)
Housing Material:	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Dial Diameter:	2.5” (64 mm)	2” (51 mm)	2” (51 mm)	2.5” (64 mm)
Stem Diameter:	0.190” (4.8 mm)	0.140” (3.5 mm)	0.140” (3.5 mm)	0.250” (6.4 mm)
Stem Length:	6” (152 mm)	8” (203 mm)	8” (203 mm)	15” (381 mm)
Lens Material:	Glass	Glass	Glass	Glass
Weight:	2 oz (57 g)	1.5 oz (43 g)	1.5 oz (43 g)	5.5 oz (156 g)
Regulatory Listings:	NSF	NSF	NSF	-
Warranty:	1 Year	1 Year	1 Year	1 Year



Henri’s Hint
The Grill Thermometer has unique grips for easy removal from hot grill surfaces

2238-14
8” Stem Test Thermometer

3270-05
Deep-Fry Thermometer

3210-08
Grill Thermometer

	24HP-01	26HP-01	3210-08
Temperature Range:	100° to 600°F (50° to 300°C)	100° to 175°F (38° to 80°C)	100° to 600°F (50° to 300°C)
Accuracy:	±25°F (12.5°C)	±3°F (±1.5°C)	±25°F (12.5°C)
Housing Material:	Stainless Steel	Stainless Steel	Aluminum
Dial Diameter:	2” (51 mm)	2” (51 mm)	2.5” (64 mm)
Lens Material:	Glass	Glass	Glass
Weight:	1.5 oz (43 g)	1.5 oz (43 g)	3 oz (85 g)
Regulatory Listings:	NSF	NSF	NSF
Warranty:	1 Year	1 Year	1 Year

24HP
HACCP Dial
Oven Thermometer

*The 24HP was voted the **Most Reliable Oven Thermometer** by America’s Test Kitchen.*

Storage, Wall and Panel Thermometers

Get accurate internal temperature readings without opening any doors. Cooper-Atkins' panel meters are the perfect choice for use in walk-in refrigerators, tanks, refrigerated display cases, holding cabinets, dairy cases, and more. Save time and lower energy costs by monitoring cold storage temperatures from the outside.

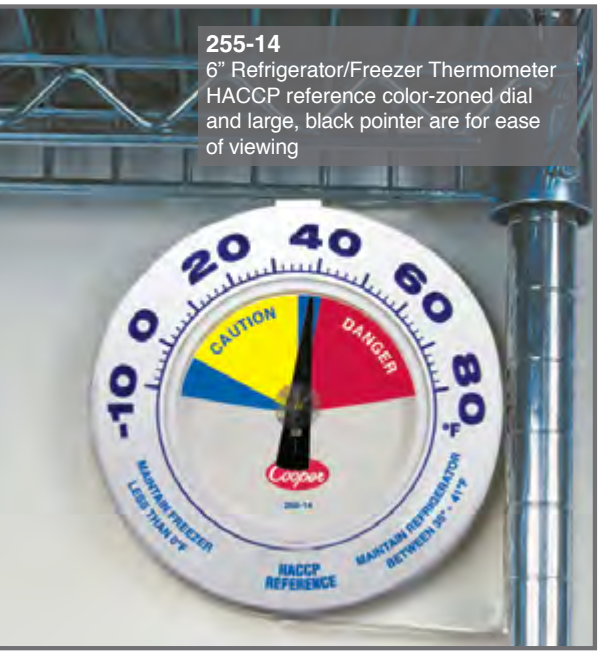
6142-20
Vapor Tension Thermometer

	255-14	268	6142-20	SP160-0 / 01 Black / White	PM120	T158
Temperature Range:	10° to 80°F	40° to 120°F (-50° to 50°C)	-40° to 60°F (-40° to 15°C)	-58° to 158°F (-50° to 70°C)	-40° to 122°F (-40° to 50°C)	(Internal): 32° to 122°F (0° to 50°C (External): -58° to 158°F (-50° to 70°C)
Accuracy:	±2°F	±2°F (±1°C)	±2°F (±1°C)	±2°F (±1°C)	±1.8F° (±1C°)	±2°F (±1°)
Housing Material:	Plastic	Plastic	Stainless Steel	Plastic	Plastic	Plastic
Lens Dimensions:	-	-	2" (51 mm)	-	-	-
Lens Material:	Clear Acrylic	-	Polycarbonate	-	-	-
Power:	-	-	-	Solar with battery backup 1.5v (AAA)	1.5v (AA)	1.5v (AAA)
Weight:	3 oz (85 g)	2 oz (57 g)	5 oz (142 g)	3 oz (85 g)	2 oz (57 g)	5.5 oz (156 g)
Regulatory Listings:	-	-	NSF	CE RoHS	CE RoHS	CE RoHS
Warranty:	1 Year	1 Year	1 Year	1 Year	1 Year	1 Year

Henri's Hint
Large, brightly-colored wall thermometers increase employee awareness of HACCP guidelines while monitoring temperatures.

SP160-01
Digital Solar Panel Thermometer

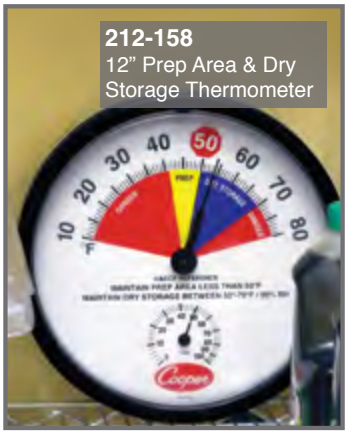
PM120
Mini Rectangular
Panel Thermometer



255-14
6" Refrigerator/Freezer Thermometer
HACCP reference color-zoned dial and large, black pointer are for ease of viewing

T158
Digital with Remote
Sensor Thermometer

Temperature & Humidity Thermometers



212-158
12” Prep Area & Dry Storage Thermometer

The 212-158 HACCP thermometer has a HACCP reference color-zoned dial and a large black pointer for ease of viewing. This oversized wall thermometer allows easy monitoring of temperatures in critical food-related locations.

	TRH158	TRH122	212-150	212-158	212-159	212-159C
Temperature Range:	32° to 122°F (0° to 50°C)	14° to 122°F (-10° to 50°C)	-40° to 120°F (-40° to 50°C)	10° to 80°F	-10° to 80°F	-25° to 35°C
Accuracy:	±2°F (±1°C)	±2°F (±1°C)	±3°F (1.5°C)	±3°F	±3°F	±1°C
Relative Humidity:	25 to 90%	10 to 99%	0 to 100%	0 to 100%	0 to 100%	0 to 100%
RH Accuracy:	±5%	±5%	±5%	±5%	±5%	±5%
Housing Material:	Plastic	Plastic	Plastic	Plastic	Plastic	Plastic
Lens Dimensions:	-	-	11.5” (292 mm)	11.5” (292 mm)	11.5” (292 mm)	11.5” (292 mm)
Lens Material:	-	-	Plastic with UV additive	Plastic with UV additive	Plastic with UV additive	Plastic with UV additive
Power:	1.5v (AAA)	1.5v (AAA)	-	-	-	-
Weight:	4.5 oz (127 g)	3 oz (85 g)	15 oz (425 g)	15 oz (425 g)	15 oz (425 g)	15 oz (425 g)
Regulatory Listings:	CE RoHS	CE RoHS	-	-	-	-
Warranty:	1 Year	1 Year	1 Year	1 Year	1 Year	1 Year

212-150
12” Wall Thermometer/Humidity Meter

TRH122
Digital Temperature & Humidity Dual Display Mini Wall Thermometer

The TRH122M measures both temperature and % Relative Humidity. It features Min/Max memory and is °F/°C selectable.

TRH158
Digital Temperature & Humidity Wall Thermometer

Measure both temperature and humidity with the TRH158. It is wall or desk mountable and is °F/°C selectable.

268
Glass Stick Indoor/Outdoor Thermometer with Suction Cups

TravAlert™ In-transit Data Logging

TravAlert™ is most commonly used for monitoring storage temperatures during transportation and provides highly accurate data for use in the foodservice and industrial markets. It can also be used to monitor and record temperatures of stationary refrigeration units or hot-holding cabinets. The self-powered Data Logger is a time and temperature, PC interfacing device that can record up to 2,048 temperatures (in intervals from 1 minute to 4 hours) and is splash, dirt and impact resistant.

The operator initiates a session in the TravAlert software, then sets upper and lower temperature limits and frequency of the readings. The Delay Start feature allows the user to program a job in their office and account for time it takes to get the data logger in place. When the session is complete, the data logger is connected to a PC with the reader cable and a unique session report is generated.

1. Program

2. Locate

3. Report

2302
TravAlert™ Data Logger Kit

- 9387 Data Logger (2)
- 9364 i-Button Reader Cable (1)
- 9365 USB Adapter (1)
- 9386 Software CD (1)

TravAlert™

SPECIFICATIONS
Temperature Range: -40° to 185°F (-40° to 85°C)
Accuracy: ±2°F (±1°C) from -22° to 176°F (-30° to 70°C)
Resolution: 1°F (0.5°C) increments
Recording Intervals: 1-255 user-programmable intervals up to 2,048 readings
Tag: ABS plastic tag with stainless steel button
Water resistant
Reprogrammable for multiple uses
Battery: Lithium
Warranty: 1 year

FEATURES
Unique user-defined session identity
Go/No-Go Icon for immediate visual (based on user-defined parameters)
All readings for session shown in graph and tabular format
Printable to PDF at destination
Quick session summary display

SYSTEM REQUIREMENTS
Windows XP, Vista, Windows 7
Universal Serial Bus (USB) port
512 MB of memory
500 MB of hard disk space
Compact Disk (CD) drive

Timers

Cooper-Atkins' timers are popular because of their large, easy-to-read displays. Our digital timers feature an adjustable volume control, stopwatch capabilities, wall or magnet mounting, non-skid rubber feet and grease-resistant keypads. Recall settings help save time in the kitchen.

	DTT361	FT24	TC6	TFS4	TM60	TS100	TW3
Unit Range:	23:59:59 Hours	23:59:59 Hours	23:59:59 Hours	99 Hours 59 Minutes	0 to 60 Minutes	99 Minutes 59 seconds	99 Minutes 59 seconds
Resolution:	1 second	1 second	1 second	Hours/Minutes Minutes/Seconds	1 minute	1 second	1 second
Power Source:	1.5 v AAA	(4) 1.5V "C"	1.5 v AAA	(4) 1.5v "C" AC Adapter (optional)	Wind up	1.5v LR44	1.5 v AAA
Memory / Recall:	Yes	Yes	Yes	Yes	-	Yes	Yes
Modes:	-	-	Counts up/down	Counts up/down	-	-	-
Alarm Level (Decibel):	-	90 decibels	85 decibels	90 decibels	70 decibels	70 decibels	70 decibels
Housing:	ABS Plastic	ABS Plastic	ABS Plastic	ABS Plastic	Stainless Steel	ABS Plastic	ABS Plastic
LCD Dimensions:	1.875" x 1.375" (48 mm x 35 mm)	0.875" x 2.25" (22 mm x 54 mm)	0.625" x 1.625" (16 mm x 41 mm)	3" x 3" (76 mm x 76 mm)	-	-	1.5" x 2.5" (38 mm x 76 mm)
Weight:	4 oz (113 g)	1 lb 3 oz (539 g)	2 oz (57 g)	1 lb 6 oz (523 g)	4 oz (113 g)	1 oz (28 g)	3 oz (85 g)
Regulatory Listings:	CE RoHS	CE	CE RoHS	CE RoHS		CE RoHS	CE RoHS
Warranty:	1 Year	2 Years	1 Year	1 Year	1 Year	1 Year	1 Year

DTT361
Cooking Thermo-Timer with Time/Temperature Alarm

TM60
Long-Ring 60 Minute Mechanical Timer

TW3
Large Digit Multi-Function Timer

For additional information please contact your Cooper-Atkins Representative

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